



MENU

Please note many of our menu options can be adapted upon request to suit dietary intolerances, requirements and allergies.

SANDWICHES

\$10.00 each (min order 6)

Sandwiches made on white /soy linseed organic sourdough, with the following filling options:

- Double Smoked Ham, swiss cheese, tomato, pear and apple chutney
- Poached Chicken Breast, avocado, mayo and toasted almonds
- Smoked Salmon, cream cheese, avocado, capers and Spanish onion
- Chargrilled Vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayo
- Portuguese Chicken Breast, mayo, chilli jam, mixed leaves
- Tuna, lemon mayo, nectarine and corn relish, cucumber and pickled onion
- Salad Sandwich with avocado, tomato, cucumber, carrot, capsicum, ricotta

FRESHLY MADE BAGUETTES

\$15 per person (minimum order 6)

- Roasted Eggplant, tomato/capsicum relish, sundried tomato, buffalo mozzarella
- Free Range Ham, comte' cheese, tomato, aioli
- Salmon Gravlox, goat curd, avocado, leaves
- Truffle Salami, Piquillos (capsicum), buffalo Ricotta, Leaves
- Smoked Chicken, Apples, Triple cream, Beetroot relish, Mayo, Leaves

HONEY GLAZED LEG OF HAM

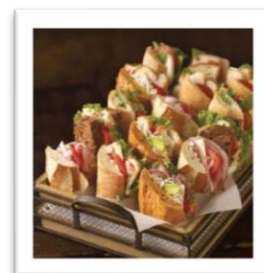
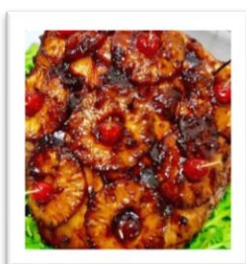
(only available on Champagne Sailing Catamaran)

Pasture raised ham, glazed with honey, cinnamon, cloves, and dressed with pineapple rings and cherries

½ Leg \$250 (serves 10-15 people)

Whole Leg \$500 (serves 20-30 people)

Added Extra's of bread rolls for \$1 pp and your choice of salad platters from our list at \$75 per platter





ON THE BBQ

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

Gourmet Sausages freshly cooked on the BBQ, **\$15 pp**
Vegetarian/Vegan/GF option available

Homemade Wagyu Beef Burgers cooked on the BBQ, served with cheese slices, **\$20 pp**
Chicken/Vegetarian/ Vegan/GF option available

Or enjoy a mixture of burgers and sausages for \$25 pp

Mixed Kebabs: **\$25 pp**

Choice of Honey soy chicken, Moroccan lamb, Smokey BBQ beef, Rosemary lamb, Korean Pork

Eye Fillet Steak freshly cooked on the BBQ: **\$28 pp**

Salmon Fillet freshly cooked on the BBQ: **\$28 pp**

SALAD PLATTERS (serves 20+)

\$75.00 each

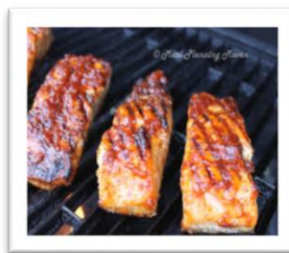
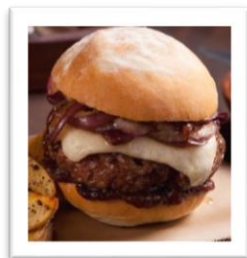
Wild Rice Salad – brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.

Lentils, Pistachio & Currant Salad – Australian blue lentils with roasted peppers, mint, shallots, chilli jam dressing.

Creamy Potato Salad – steamed chat potatoes with homemade mayonnaise, sour cream, horseradish dressing, crispy bacon, dill and shallots.

Wild Rocket, Roasted Pumpkin & Pinenut Salad - with cherry tomatoes, goats' cheese, balsamic dressing.

Classic Greek Salad – cucumbers (Lebanese), capsicum, cherry tomatoes, Spanish onion, feta, Kalamata olives.





Prawn Platter:

Tiger Prawns served with lemon, seafood sauce and freshly sliced baguette

Small (serves 12 – 15) **\$120.00**
Medium (serves 15 – 25): **\$170.00**
Large (serves 25 +) **\$220.00**

Oyster Platter

Sydney Rock Oysters/Pacific Oysters – served natural with lemon wedges

1/2 Dozen **\$20.00**
1 Dozen **\$40.00**

Antipasto Platter

(serves 20 people)

*Cold meats, marinated olives, cheeses, homemade dips, pate.
Served with crackers.*

\$150.00

Smoked Salmon Gravlax Platter

\$130.00 (serves 20 people)

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion





Sushi Platters

Serves 20 people

A variety of bite size Sushi Rolls Platter: \$55.00

A variety of Sashimi Nigiri Platter: 60.00

A variety of cooked and fresh Salmon Platter: \$65.00

Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

\$100.00 (4/5 cheeses)

\$130.00 (5/6 cheeses)

\$160.00 (7/8 cheeses)

Fruit Platters

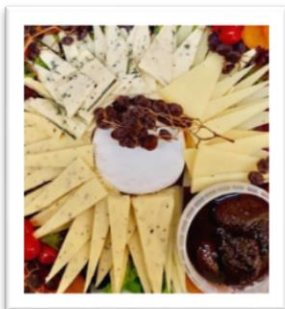
A variety of fresh fruits (fruits will depend on season and market availability)

Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit Grapes

Small: \$60.00 (serves 12-15)

Medium: \$90.00 (serves 15-25)

Large: \$110.00 (serves 25+)





Sweet Platter

A selection of delicious house made Petit Fours
Box of 15 for \$60

Choose one selection per box (mixed box unavailable)

Chocolate Tart
Lemon Meringue Tart
Chocolate Brownie
Apple Crumble Slice
Carrot Cake Slice
Cheesecake Slice
Strawberry Tart



Birthday Cake: \$45

Chocolate Mud Cake inscribed with "Happy Birthday"

